



There is a stranger (*extraño*) in the Cape's vineyards, named Tempranillo. Originally domiciled in Spain where it is revered as a noble grape, Tempranillo has now taken root in local soils and produces grapes of exceptional quality, like those used for this blend. This vibrant wine brims with strawberry, plum, and cherry flavours, backed by an earthy minerality. We've carefully integrated fellow Spaniards Grenache and Carignan - who add spice, fruit and freshness - to help temper this slightly rustic grape variety's temperamental streak. With plenty of time to delicately blend in bottle, allow us to introduce our very own Extraño - a full bodied, food-friendly red that pairs perfectly with tapas and spicy Mediterranean dishes. To Life!

 Charles Back



**IN THE VINEYARD:**

The Tempranillo and the Grenache Noir grapes are both from Fairview in Paarl. The Carignan is sourced from old bush vines in the Swartland, planted in 1981. The Grenache Noir is also from bush vine vineyards, with its naturally upright shoots trained through a *stok-by-paaltjie* (vine on post) technique.

**HARVEST DATE:**

The Tempranillo, Grenache Noir and the Carignan were picked early in March 2017.

**WINEMAKING:**

The grapes were handpicked and sorted into open top French oak *foudres* for fermentation. The Grenache and Carignan grapes included 20% whole bunches. Punch-downs took place daily and basket-pressed post fermentation. The wine was matured in French and American oak barrels (20% new barrels) for 24 months. Each component of the blend was kept separate and until final barrel selection and blending occurred.

**TASTING NOTE:**

Beautifully scented with blackberries, plums and all-spice on the nose. Its lovely concentration whisks together cherry and warm, spicy tones alongside elegant, linear and firm tannins. A robust, impressive red with good ageing potential.

**FOOD RECOMMENDATION:**

Thanks to Tempranillo's savoury character, this wine pairs well with all types of food. Our favourite? Stick close to Extraño's Spanish roots, and enjoy with cured meats, roasted vegetables and spicy tapas.

**RECOGNITION:**

2015: Double Gold - NWC/Top 100 South African Wine Awards 2018

2015: 92 Points – Wine Magazine 2018

2014: 4.5 star - Platter South African Wine Guide Platter 2017

2013: Top 100 status/Double Platinum awards – NWC/Top 100 SA Wines 2017

<b>Wine of Origin</b>	Coastal
<b>Alcohol</b>	14.0%
<b>Residual sugar</b>	3.0 g/l
<b>Total acid</b>	5.4 g/l
<b>pH</b>	3.59
<b>Varieties</b>	
Tempranillo	72%
Carignan	20%
Grenache Noir	6%
Shiraz	2%
<b>Closure</b>	Technical Cork